



UNIVERSITÀ DEGLI STUDI DI PALERMO

DEPARTMENT	
ACADEMIC YEAR	
ANNO ACCADEMICO EROGAZIONE	
SUBJECT	
CODE	
SCIENTIFIC SECTOR(S)	
HEAD PROFESSOR(S)	CALECA VIRGILIO Professore Associato Univ. di PALERMO
OTHER PROFESSOR(S)	CALECA VIRGILIO Professore Associato Univ. di PALERMO FRANCESCA NICOLA Ricercatore a tempo determinato Univ. di PALERMO TORTA LIVIO Ricercatore Univ. di PALERMO
CREDITS	
PROPAEDEUTICAL SUBJECTS	
MUTUALIZATION	
YEAR	
TERM (SEMESTER)	
ATTENDANCE	
EVALUATION	
TEACHER OFFICE HOURS	<p>CALECA VIRGILIO</p> <p>Tuesday 9:00 11:00 Stanza del docente. Dipartimento di Scienze Agrarie, Alimentari e Forestali. Edificio 5. Ingresso A. Primo Piano. Stanza 05. Viale delle Scienze 90128 Palermo</p> <p>Wednesday 9:00 11:00 Stanza del docente. Dipartimento di Scienze Agrarie, Alimentari e Forestali. Edificio 5. Ingresso A. Primo Piano. Stanza 05. Viale delle Scienze 90128 Palermo</p> <p>Thursday 9:00 11:00 Stanza del docente. Dipartimento di Scienze Agrarie, Alimentari e Forestali. Edificio 5. Ingresso A. Primo Piano. Stanza 05. Viale delle Scienze 90128 Palermo</p> <p>FRANCESCA NICOLA</p> <p>Monday 09:00 13:00 Studio e Laboratori di microbiologia</p> <p>Tuesday 09:00 13:00 Studio e Laboratori di microbiologia</p> <p>Wednesday 09:00 13:00 Studio e Laboratori di microbiologia</p> <p>Thursday 09:00 13:00 Studio e Laboratori di microbiologia</p> <p>Friday 09:00 13:00 Studio e Laboratori di microbiologia</p> <p>TORTA LIVIO</p> <p>Tuesday 11:00 13:00 Ed. 5, Patologia vegetale, 1° piano, P1 - 37</p> <p>Wednesday 15:00 17:00 Ed. 5, Patologia vegetale, 1° piano, P1 - 37</p> <p>Thursday 15:00 17:00 Ed. 5, Patologia vegetale, 1° piano, P1 - 37</p>

DOCENTE: Prof. VIRGILIO CALECA

PREREQUISITES	Knowledge of biology
LEARNING OUTCOMES	<p>Knowledge and ability to understand. Acquisition of advanced tools for understanding and evaluation. Ability to use the specific and detailed language to describe the entomological, microbiological and mycological contaminants of foods.</p> <p>Ability to apply knowledge and understanding. Ability to assess the main characteristics associated to the growth of those organisms associated to food environment.</p> <p>Making judgements. To be able to evaluate the implications and results of the entomological, microbiological and mycological studies performed. In the light of the acquired knowledge, to interpret the determining factors affecting the growth of those organisms.</p> <p>Communication abilities. Ability to expose the mechanisms determining the interactions among organisms that contaminate the foods, and the results of the analysis also to a non-expert public. To be able to apply a suitable synthetic and technical language to communicate problems and to suggest useful solutions.</p> <p>Learning skills. To acquire the ability to identify the biological aspects relevant for the food sector and to suggest intervention solutions with modern techniques and methodologies through continuous updates and scientific consultations.</p>
ASSESSMENT METHODS	<p>An oral exam where the examinees will have to answer at least two or three oral questions, on all topics covered in class, with reference to the recommended text books and available class material. Final assessment aims to evaluate whether the student has knowledge and understanding of the topics, has acquired interpretative skills and independence of judgment in real cases. Evaluation is presented in scores out of 30 with a minimum score of 18 for passing, according to the following table:</p> <ul style="list-style-type: none">- sufficient/basic knowledge and ability to connect, apply and analyze covered topics (score 18-21)- fair/intermediate knowledge and ability to connect, apply and analyze covered topics (score 22-25)- good/high knowledge and ability to connect, apply and analyze covered topics (score 26-28)- excellent/advanced knowledge and ability to connect, apply and analyze covered topics (score 29-30 L)
TEACHING METHODS	The course includes lectures, laboratory and exercises sessions